

APPETIZERS

FRIED CALAMARI
REMOULADE & MARINARA

8

MOULES AU VIN ROUGE
STEAMED MUSSELS, GARLIC, RED WINE & HERBS

8

COUNTRY DUCK PÂTÉ
CELERY ROOT & APPLE SALAD, MUSTARD VINAIGRETTE & CRISPY BAQUETTE

8

ROASTED BEET & GOAT CHEESE SALAD
BABY ARUGULA & CITRUS PISTACHIO VINAIGRETTE

9

LUMP CRAB & AVACADO SALAD
HEARTS OF PALM, SCALLIONS & CITRUS VINAIGRETTE

10

STEAK TARTARE
FILET MIGNON & TRADITIONAL GARNISH

12

SESAME SEARED TUNA SASHIMI
ASIAN SLAW, PICKLED GINGER, SOY DIPPING & WASABI

14

SANDWICHES & ENTRÉES

CROQUE MADAME
GRILLED HAM & CHEESE, FRIED EGG & POMMES FRITES

10

NOT THE USUAL BISTRO BURGER
KOBE BEEF, FRIED EGG, SPECIAL SAUCE & POMMES FRITES

10

BISTRO SLIDER PLATTER
GRILLED STEAK, CRISPY FRIED ONIONS & POMME FRITES

12

SALAD NICOISE
AHI TUNA, HARICOT VERTS, REDSKIN POTATOES, EGG & MIXED GREENS

14

HERB GRILLED CHICKEN FETTUCINE
SPINACH FETTUCINE, WILD MUSHROOMS, BACON, PEARL ONIONS & WHITE
WINE CREAM

14

SOLE MEUNIERE
MASHED POTATOES, BUTTERED PEAS & CARROTS, LEMON CAPERS

18

STEAK FRITES
FLANK STEAK, RED WINE BRAISED SHALLOTS & SPINACH, POMME FRITES

18

PAN SEARED SALMON
WARM POTATO SALAD, SHALLOTS, CHIVES & MUSTARD VINAIGRETTE

18

SEA SCALLOP TRUFFLE RISOTTO
ASPARAGUS, SUNDRIED TOMATOES & CHARDONNAY BEURRE BLANC

20

TOURNEDOS AU POIVRE
ROASTED GARLIC MASHED POTATOES, HARICOT VERTS, GREEN PEPPER
CORN & COGNAC CREAM

22

SHRIMP PROVENCALE LINGUINE
FRESH TOMATO, GARLIC, CHABLIS & KALAMATA OLIVES

18